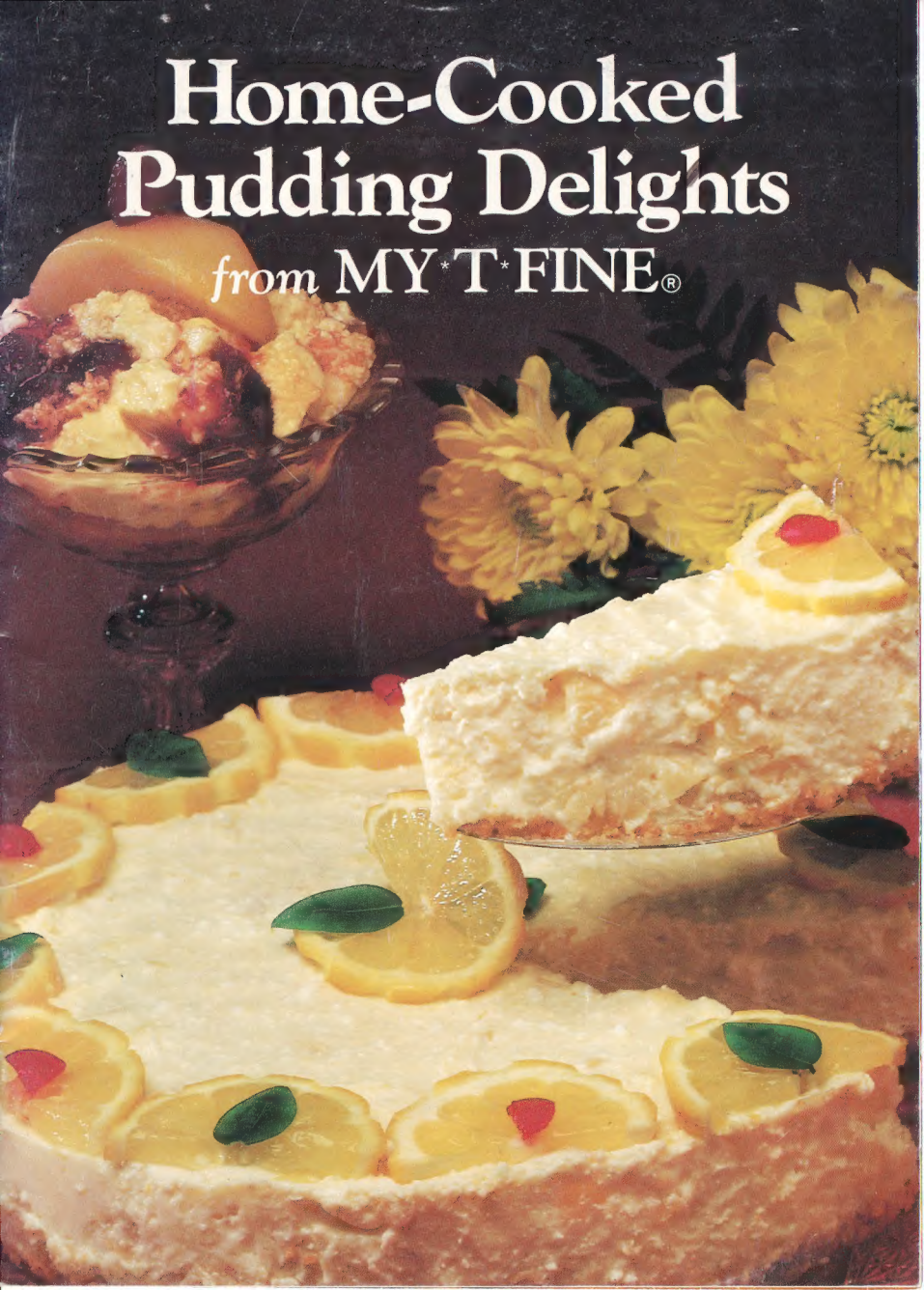
Home-Cooked Pudding Delights

from MY*T*FINE®



MY*T*FINE® Home-

BAKED CRANRASPBERRY PEACH CUSTARD

1 can (16 oz.) cranraspberry sauce
1 can (16 oz.) Del Monte Sliced Peaches, drained
2 tablespoons butter (or margarine)
2 eggs
1 pkg. (4 serving size) My*T*Fine Vanilla Cooked Pudding Mix
1½ cups milk

In 2 quart oven proof casserole, spread cranraspberry sauce. Arrange peaches over sauce. Dot with butter. In medium bowl, beat remaining ingredients. Pour over peaches. Bake in preheated 350°F oven 45-50 minutes or until knife inserted in center of custard comes out clean. Serve warm or chilled. Garnish with peach slice, if desired. *Serves 8.*

PINEAPPLE CHEESECAKE

1 cup graham cracker crumbs
¼ cup butter (or margarine), melted
3 tablespoons sugar
1 pkg. (4 serving size) My*T*Fine Vanilla Cooked Pudding Mix
1½ cups milk
1 can (8 oz.) Del Monte Crushed Pineapple, undrained
1 carton (16 oz.) creamed, small curd cottage cheese
Finely grated rind of 1 lemon
1 tablespoon fresh lemon juice
½ cup heavy cream, whipped

In medium bowl, combine crumbs, butter and sugar. Press on bottom of 9″ spring form pan. Bake in preheated 375°F oven 5 minutes. In medium saucepan, combine pudding mix and milk. Cook, over medium heat, stirring constantly until thickened. Remove from heat. Cover with plastic wrap. Cool. Mix in pineapple, cottage cheese, lemon rind and lemon juice. Fold in cream. Pour over crust. Chill several hours or overnight. *Serves 10-12.*

Copyright© The Del Monte Corporation, 1984

Cooked Pudding Delights

OLD FASHIONED LEMON SAUCE

1 pkg. My*T*Fine Lemon Cooked Pudding Mix
1 cup sugar
1 egg, beaten
1½ cups water

In medium saucepan, combine all ingredients. Cook over medium heat, stirring constantly, until mixture thickens. Serve warm on Butterscotch Spice Cake. *Serves 8-12.*

BUTTERSCOTCH SPICE CAKE

½ cup shortening
½ cup sugar
1 egg
1 pkg. (4 serving size) My*T*Fine Butterscotch Cooked Pudding Mix
2¼ cups sifted all-purpose flour
1½ teaspoons baking soda
1 teaspoon *each* ground cinnamon and ground ginger
½ teaspoon *each* ground cloves and salt
½ cup Brer Rabbit Light Molasses
1 cup hot water

In large bowl, cream shortening and sugar. Beat in egg and pudding mix. Sift together flour, baking soda, cinnamon, ginger, cloves and salt. Combine molasses and water. Add alternately with flour mixture to creamed mixture. Mix well after each addition. Pour in greased 9″ square baking pan. Bake in preheated 350°F oven 50 minutes or until pick inserted in middle comes out clean. Serve warm with Old Fashioned Lemon Sauce. Garnish with whipped cream, lemon twist and mint sprig, if desired. *Serves 8-12.*

HOT FUDGE PUDDING CAKE

- 2 pkg. (4 serving size each) My*T*Fine Chocolate, Chocolate Fudge or Chocolate Almond Cooked Pudding Mix
- ¾ cup all-purpose flour
- ⅔ cup granulated sugar
- 2 teaspoons Davis Baking Powder
- ¼ teaspoon salt
- ½ cup milk
- 2 tablespoons butter (or margarine), melted
- ¾ cup coarsely chopped walnuts
- ½ cup brown sugar
- 1¾ cups hot water

In large bowl, combine 1 pkg. pudding mix, flour, granulated sugar, baking powder, salt, milk and butter. Beat 1 minute. Pour in ungreased 9″ square baking pan. sprinkle with nuts. Mix remaining pudding mix and brown sugar. Sprinkle over cake. Pour water over all. Bake in preheated 350°F over 45 minutes. Serve warm. Garnish with whipped cream and walnuts, if desired. *Serves 8.*

LEMON-LIME TART

- 1½ cups all-purpose flour
- ½ cup butter (or margarine), softened
- 1 egg, beaten
- 1 tablespoon cold water
- Finely grated rind and juice of 1 large lime
- 1 pkg. (4 serving size) My*T*Fine Lemon Cooked Pudding Mix
- ½ cup sugar
- 3 eggs, beaten
- 6 tablespoons butter (or margarine), melted

In medium bowl, mix flour and butter with pastry blender or knife. Stir in egg and water. Press on bottom and sides of 9″ tart pan or pie plate. Bake in preheated 400°F oven 15 minutes. In medium bowl, beat remaining ingredients. Pour into pastry shell. Bake in 350°F oven 20-25 minutes or until knife inserted comes out clean. Garnish with whipped cream and lime slices. Cool. *Serves 8.*

CINNAMON CELEBRATION PUDDING

- 1 pkg. (4 oz. serving size) My*T*Fine Vanilla Cooked Pudding Mix
- 1½ cups milk
- 2 tablespoons dark rum (optional)
- 1 cup heavy cream
- 2 tablespoons confectioner's sugar
- ½ teaspoon ground cinnamon
- 1 pkg. (3 oz.) lady fingers, split
- 1 square (1 oz.) semi-sweet chocolate, grated

In medium saucepan, combine pudding mix, milk, rum and ½ cup cream. Cook over medium heat, stirring constantly until thickened. Remove from heat. Cover with plastic wrap. Set aside. Whip remaining cream, sugar and cinnamon. Line bottom and sides of 1½ quart serving dish with lady fingers. Add pudding mixture. Top with cream mixture. Sprinkle with chocolate. Chill several hours or overnight. *Serves 8.*

CHOCOLATE RASPBERRY PUDDING

- 1 pkg. (4 serving size) Chocolate, Chocolate Fudge or Chocolate Almond Cooked Pudding Mix
- 1½ cups milk
- ½ cup heavy cream
- ¼ cup raspberry flavored liqueur
- 2 pkg. (10 oz. each) frozen raspberries, thawed and drained
- 1 tablespoon confectioner's sugar

In medium saucepan, combine pudding mix, milk, cream and 2 tablespoons liqueur. Cook, over medium heat, stirring constantly until thickened. Remove from heat. Cover with plastic wrap. Cool. In blender, place remaining 2 tablespoons liqueur, raspberries and sugar. Process until smooth. Spoon pudding in 6 individual serving dishes. Top with raspberry sauce. Garnish with whipped cream, if desired. *Serves 6.*

BUTTERSCOTCH APPLE TART

- 1 unbaked 9″ pie shell
- 4 medium cooking apples, peeled, cored and thickly sliced
- 2 tablespoons butter (or margarine)
- 2 eggs
- 1 pkg. (4 serving size) My*T*Fine Butterscotch Cooked Pudding Mix
- 1 cup heavy cream
- ¼ cup brown sugar

In preheated 425°F oven, partially bake pie shell 10 minutes. In large skillet, cook apples in butter, just until tender. Arrange in pie shell. Beat remaining ingredients. Pour over apples. Bake in 350°F oven 45 minutes or until custard is set and pie is golden brown. Garnish with apple rose, if desired. *Serves 6.*

LEMON-ORANGE CHIFFON TARTS

- 1 pkg. (4 serving size) My*T*Fine Lemon Cooked Pudding Mix
- 1 cup water
- 1 cup orange juice
- 2 eggs, separated
- ½ cup sugar
- 1 can (11 oz.) Del Monte Mandarin Oranges, drained and chopped
- 12 (3 inches each) baked tart shells

In medium saucepan, combine pudding mix, water, orange juice, egg yolks and ¼ cup sugar. Cook over medium heat, stirring constantly, until mixture reaches full boil. Remove from heat. Cover with plastic wrap. Cool. Fold in oranges. Beat egg whites until foamy. Slowly beat in remaining ¼ cup sugar, continuing to beat until stiff. Fold into pudding mixture. Chill. Spoon into tart shells. Garnish with whipped cream and mandarin orange, if desired. *Serves 12.*

BUTTERSCOTCH PECAN PIE

- ½ cup butter (or margarine), melted
- 3 eggs, beaten
- ¼ cup brown sugar
- ⅓ cup granulated sugar
- 1 pkg. (4 serving size) My*T*Fine Butterscotch Cooked Pudding Mix
- ⅓ cup all-purpose flour
- 1 pkg. (6 oz.) semi-sweet chocolate chips
- 1 unbaked 9″ pie shell
- 1 cup pecan halves

In medium bowl, combine butter, eggs, sugars, pudding mix and flour. Fold in chips. Pour into pie shell. Arrange pecans on top. Bake in preheated 375°F oven 35 minutes. *Serves 8.*

TOFFEE TORTE

- 1 pkg. (4 serving size) My*T*Fine Vanilla Cooked Pudding Mix
- ½ cup milk
- ¾ cup light cream
- ¼ cup brandy
- 1 cup heavy cream, whipped
- 1 (10 inch) angel food cake
- 3 (1 1/16 oz.) English toffee bars, chilled and crushed

In medium saucepan, combine pudding mix, milk, cream and brandy. Cook over medium heat, stirring constantly until thickened. Remove from heat. Cover with plastic wrap. Chill. Fold in one half of whipped cream. Slice cake in 3 layers. Spread half of pudding mixture and half of candy between layers. Fold remaining whipped cream into remaining pudding mixture. Spread over top and sides of cake. Sprinkle with remaining candy. Chill thoroughly. *Serves 10-12.*

PUMPKIN BUTTERSCOTCH MOUSSE

- 1 pkg. (4 serving size) My*T*Fine Butterscotch Cooked Pudding Mix
- 1 envelope unflavored gelatin
- ⅓ cup brown sugar
- ½ teaspoon *each* ground ginger, ground cinnamon and ground nutmeg
- 3 eggs, separated
- ¾ cup canned pumpkin
- 1½ cups milk
- ¼ cup granulated sugar
- 1 cup heavy cream, whipped

In medium saucepan, combine pudding mix, gelatin, brown sugar, ginger, cinnamon and nutmeg. In medium bowl, beat egg yolks, pumpkin and milk. Mix into dry ingredients. Cook over medium heat, stirring constantly, until mixture comes to a boil. Remove from heat. Cover with plastic wrap. Chill. Beat egg whites until foamy. Gradually beat in sugar. Continue beating until stiff. Fold into pumpkin mixture. Fold in cream. Pour in 2 quart serving dish or individual dessert dishes. Chill several hours or overnight. Garnish with whipped cream and chopped candied ginger, if desired. *Serves 8.*

CHOCOLATE CHEESECAKE PIE

- ¼ cup butter (or margarine), melted
- 22 chocolate wafers, crushed
- 1 pkg. (4 serving size) My*T*Fine Chocolate, Chocolate Fudge or Chocolate Almond Cooked Pudding Mix
- 2 cups milk
- 1 pkg. (8 oz.) cream cheese, cut in cubes
- 1 teaspoon pure vanilla extract

In medium bowl, combine butter and crumbs. Reserve 1/4 cup. Press remaining crumbs on bottom and sides of 8″ pie plate. Bake in preheated 375°F oven 5 minutes. Cool. In medium saucepan, combine pudding mix and milk. Cook, over medium heat, stirring constantly, until mixture thickens. Remove from heat. Mix in cream cheese and vanilla. Beat until smooth. Cover with plastic wrap. Cool. Pour in baked pie shell. Sprinkle with reserved crumbs. Chill. *Serves 6.*

Home-Cooked Pudding Delights

from MY*T*FINE®